

PROJECT

# REINVENT

**OBJECTIVE:** A starter that stands up to the best steaks in Las Vegas

**INVENTOR:** David Walzog, Executive Chef, SW Steakhouse, Wynn Las Vegas

**REINVENTION:** Idaho® Potato and Eggs with Smoked Salmon, Crème Fraiche and Chives

INGREDIENTS

4 Idaho® Potatoes,  
peeled and diced

½ C All Purpose Flour

2 Whole Eggs

Smoked Salmon,  
sliced into ribbons

Crème Fraiche,  
whipped



SUMMARY

To create an appetizer worthy of SW Steakhouse's extraordinary entrées, Chef David Walzog concocts an Idaho Potato-style Benedict. A golden breaded potato cake wraps around a fresh egg and both are topped with ribbons of smoked salmon, chive pegs, sliced caper berries and whipped crème fraiche. For this and other Idaho Potato reinvented recipes, visit us on the web.

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Famous



Potatoes

Ingredients. Ideas. Invention.